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Recipes for quantity service

In this issue:

MAIN DISHES

Curried pork chops
Pork souffle
Turkey loaf
Turkey mushroom scallop

VEGETABLES

Mexican potato balls

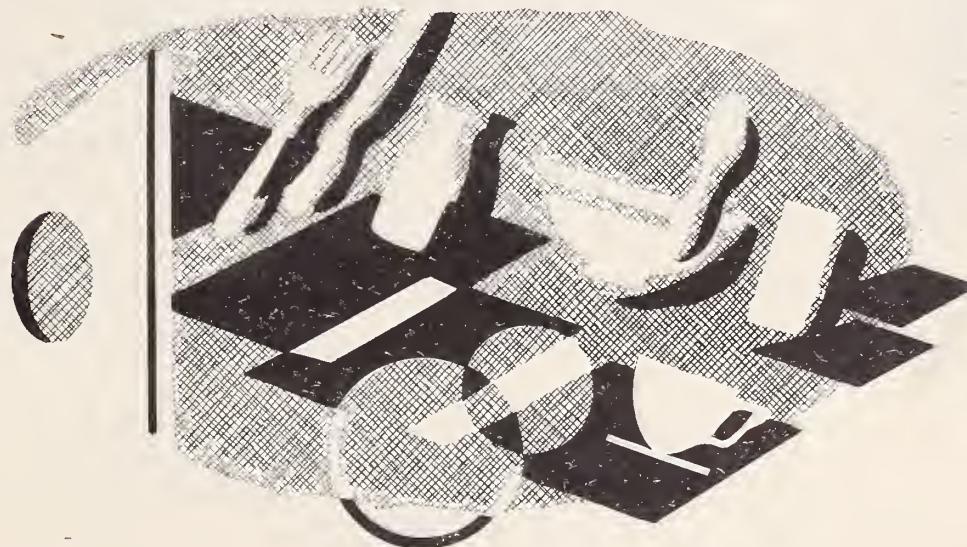
SALADS

Turkey salad

DESSERTS

Apple souffle
Baked apple pudding
Baked peach dumplings
Spice cake

PA-112 June 1950
(Food Service I)



U. S. Department of Agriculture

RECIPES FOR QUANTITY SERVICE

These recipes, featuring widely available foods, are designed especially for the use of restaurants, hospitals, institutions, college dining rooms, and industrial cafeterias. The publication is the first of a series. Other recipes will be released from time to time.

The recipes were developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics 1/ and have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service.

Using the recipes. Equivalent weights and measures are given in the recipes for the larger quantities of dry ingredients so that either weighing or measuring may be used, as preferred. Weighing is recommended because it is speedier and more accurate than measuring. In enlarging recipes to yield 25, 50, and 100 portions, quantities were adjusted, wherever feasible, to eliminate fractions difficult to weigh or measure.

Fluid whole milk was used in developing the recipes. However, the equivalent in diluted evaporated milk or reconstituted whole dry milk will also give satisfactory results.

1/ Research carried on under the Research and Marketing Act of 1946.

Prepared by
Bureau of Human Nutrition and Home Economics
Agricultural Research Administration
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Washington, D. C.
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CURRIED PORK CHOPS

Portion, 1 Chop (6 ounces)

Main Dish

Ingredients	25 portions	50 portions	100 portions
Pork Chops	25	50	100
All-purpose flour	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)
Vegetable shortening or lard	1/4 cup	1/2 cup	1 cup
Sliced mushrooms	1-1/2 pounds (2-3/4 quarts)	3 pounds (1-1/8 gallons)	6 pounds (2-1/4 gallons)
SAUCE			
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Minced onion	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Sifted all-purpose flour	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)
Salt	2-1/2 tablespoons	1/3 cup	5-1/4 ounces (2/3 cup)
Pepper	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Curry powder	1/4 ounce (1 tablespoon)	1/2 ounce (2 tablespoons)	1 ounce (1/4 cup)
Hot milk	1-1/2 quarts	3 quarts	1-1/2 gallons
Water	3/4 cup	1-1/2 cups	3 cups

1. Dredge chops with the flour and brown on both sides in the shortening or lard.
2. Place single layers in baking pans.
3. Cover with mushrooms.
4. Make sauce:
Melt butter or margarine, add the onion, and cook over low heat until golden brown. Stir in flour. Add the remaining ingredients. Cook over low heat, stirring constantly until thickened.
5. Pour sauce over chops.
6. Cover and bake at 350° F. (moderate) for 1-1/2 hours or until chops are tender.
7. Skim off surface fat.

PORK SOUFFLE Portion, 2-1/2 by 2-3/4 inches (4-3/4 ounces)

Main Dish

Ingredients	25 portions	50 portions	100 portions
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Sifted all-purpose flour	4 ounces (1 cup)	9 ounces (2-1/4 cups)	1 pound 2 ounces (1-1/8 quarts)
Hot milk	1-1/2 quarts	3 quarts	1-1/2 gallons
Eggs, separated	16	32	64
Ground roast pork	2 pounds 5 ounces (2 quarts)	4 pounds 10 ounces (1 gallon)	9 pounds 4 ounces (2 gallons)
Minced onion	1-1/3 table-spoons	2-2/3 table-spoons	1-1/4 ounces (1/3 cup)
Chopped green pepper	2-1/2 table-spoons	2 ounces (1/3 cup)	4 ounces (2/3 cup)
Salt	2 teaspoons	4 teaspoons	3 tablespoons

1. Make sauce:
Melt butter or margarine and mix in flour. Add to the milk, stirring constantly, and cook until thick. Cool.
2. Beat egg yolks and blend into the sauce.
3. Add pork, onion, green pepper, and salt.
4. Fold in stiffly beaten egg whites.
5. Put in greased baking pans. Place in pan of hot water.
6. Bake at 325° F. (slow) for about 50 minutes.
7. Serve with tomato or mushroom sauce.

Pans: 10-1/2 by 16-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

Bureau of Human Nutrition and Home Economics, Food Service I

TURKEY LOAF Portion, 3-1/2 ounces

Main Dish

Ingredients	25 portions	50 portions	100 portions
Diced cooked turkey	2 pounds 3 ounces (1-3/4 quarts)	5 pounds (1 gallon)	10 pounds (2 gallons)
Soft bread crumbs	5 ounces (1-1/4 quarts)	10 ounces (2-1/2 quarts)	1 pound 4 ounces (1-1/4 gallons)
Cooked rice*	1 pound (2-2/3 cups)	1 pound 12 ounces (1 quart 2/3 cup)	3 pounds 8 ounces (2 quarts 1-1/3 cups)
Salt	1 tablespoon	4 teaspoons	1 ounce (3 tablespoons)
Pimiento, chopped	3 tablespoons	1/3 cup	5-3/4 ounces (2/3 cup) (1 can)
Turkey broth or milk	4-1/2 cups	2 quarts	1 gallon
Minced onion	1 tablespoon	3/4 ounce (2 tablespoons)	1-1/2 ounces (1/4 cup)
Eggs, separated	8	12	24
SAUCE			
Turkey fat	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Sifted all-purpose flour	1 ounce (1/4 cup)	2 ounces (1/2 cup)	4 ounces (1 cup)
Salt	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Hot milk	2-1/2 cups	1-1/4 quarts	2-1/2 quarts

Pans: 10-1/2 by 16-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions

1. Combine all ingredients except egg whites.
2. Beat the whites and fold into the turkey mixture.
3. Place in greased baking pans.
4. Bake at 375° F. (moderate) for 1 hour.
5. Serve with a white sauce.

Sauce:

1. Melt the fat. Stir in flour and salt.
2. Add to the hot milk, stirring constantly.
3. Cook over low heat until thick.

* 1 cup uncooked rice yields 1 quart cooked.

TURKEY MUSHROOM SCALLOP

Portion, 4 ounces

Main Dish

Ingredients	25 portions	50 portions	100 portions
Chopped mushrooms*	1 pound 6 ounces (2 quarts)	2 pounds 12 ounces (3-3/4 quarts)	5 pounds 8 ounces (7-1/2 quarts)
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Sifted all-purpose flour	1 ounce (1/4 cup)	2 ounces (1/2 cup)	4 ounces (1 cup)
Soft bread crumbs, lightly packed	4 ounces (1 quart)	8 ounces (2 quarts)	1 pound (1 gallon)
Milk	4-1/2 cups	2-1/4 quarts	4-1/2 quarts
Coarsely chopped cooked turkey	1 pound 2 ounces (3-1/2 cups)	2 pounds 4 ounces (1-3/4 quarts)	4 pounds 8 ounces (3-1/2 quarts)
Chopped parsley	3/8 cup	3/4 cup	1-1/2 cups
Eggs, slightly beaten	9	18	36
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Pepper	1/2 teaspoon	1 teaspoon	1-1/2 teaspoons
Onion juice	1/2 teaspoon	1 teaspoon	2 teaspoons

Pans: 10-1/2 by 16-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions

1. Saute the mushrooms in butter or margarine. Save required amount of mushrooms for the sauce. (See recipe, Sauce for Turkey Mushroom Scallop.)
2. Dredge mushrooms with the flour.
3. Combine with the crumbs and milk and cook slowly for 5 minutes.
4. Add the turkey, parsley, eggs and seasonings.
5. Pour into buttered shallow pans and place in a pan of hot water.
6. Bake at 375° F. (moderate) for about 40 minutes or until firm. Cut in squares (2-1/2 inches by 2-3/4 inches) and serve with the sauce.

* Canned mushrooms may be used.

Bureau of Human Nutrition and Home Economics, Food Service I

SAUCE FOR TURKEY MUSHROOM SCALLOP

Portion, 1/4 cup

Sauce

Ingredients	25 portions	50 portions	100 portions
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Sifted all-purpose flour	1 ounce (1/4 cup)	2 ounces (1/2 cup)	4 ounces (1 cup)
Salt	1-1/4 teaspoons	2-1/2 teaspoons	4 teaspoons
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Hot turkey broth	2-1/4 cups	4-1/2 cups	2-1/4 quarts
Hot evaporated milk	2-1/4 cups	4-1/2 cups	2-1/4 quarts
Sautéed chopped mushrooms*	1 cup	1 pint	1 quart

1. Melt butter or margarine and blend in flour and seasonings.
2. Stir into turkey broth and milk. Cook until thickened.
3. Add mushrooms.

* Canned mushrooms may be used.

Bureau of Human Nutrition and Home Economics, Food Service I

Ingredients	25 portions	50 portions	100 portions
Mashed potatoes	2 pounds 12 ounces (1-1/2 quarts)	5 pounds 8 ounces (3 quarts)	11 pounds (1-1/2 gallons)
Eggs, well beaten	6	12	24
Chili powder	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Salt	2-1/2 teaspoons	1 ounce (2 tablespoons)	2 ounces (4 tablespoons)
Dry mustard	1 teaspoon	2 teaspoons	1 tablespoon
Grated onion	4 teaspoons	3 tablespoons	2 ounces (1/3 cup)
Milk	1 tablespoon	2 tablespoons	1/4 cup
Grated American cheese	5 ounces (1-1/2 cups)	9 ounces (3 cups)	1 pound (1-1/2 quarts)
Fine dry bread crumbs	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)

1. Combine potatoes and eggs.
2. Stir chili powder, salt, dry mustard, and grated onion into the milk, then add to potato-egg mixture.
3. Blend cheese and bread crumbs. Add one half to the potato-egg mixture.
4. Portion with a No. 30 scoop and shape into balls.
5. Roll balls in the remaining cheese-bread crumb mixture.
6. Fry in deep fat at 380° F. until golden brown in color. Drain.

Bureau of Human Nutrition and Home Economics, Food Service I

TURKEY SALAD Portion, No. 12 scoop (2-1/2 ounces)

Salad
(or Main Dish)

Ingredients	25 portions	50 portions	100 portions
Diced cooked potatoes	14 ounces (2-1/2 cups)	1 pound 12 ounces (1-1/4 quarts)	3 pounds 8 ounces (2-1/2 quarts)
Chopped celery	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)	2 pounds 12 ounces (2-1/2 quarts)
Chopped onion	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	4-1/2 ounces (3/4 cup)
Diced cooked turkey	1 pound 12 ounces (1-1/4 quarts)	3 pounds 8 ounces (2-3/4 quarts)	7 pounds (1-1/4 gallons)
Salt	4 teaspoons	2 tablespoons	2-1/2 ounces (1/3 cup)
Mayonnaise	1/2 cup	1 cup	2 cups
Cooked salad dressing	1/2 cup	1 cup	2 cups
Lemon juice	4 teaspoons	3 tablespoons	1/3 cup

1. Combine all ingredients.
Toss together lightly.
Chill.

Note: Diced cooked potatoes
may be added while hot.

Bureau of Human Nutrition and Home Economics, Food Service I

APPLE SOUFFLE Portion, 3 ounces

Dessert

Ingredients	25 portions	50 portions	100 portions
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Sifted all-purpose flour	2 ounces (1/2 cup)	4 ounces (1 cup)	8 ounces (2 cups)
Milk	3/4 cup	1-1/2 cups	3 cups
Apple puree or sauce	2 pounds 8 ounces (4-1/2 cups)	4 pounds 12 ounces (2-1/4 quarts)	9 pounds 12 ounces (4-1/2 quarts)
Eggs, separated	12	24	48
Soft bread crumbs, lightly packed	1-1/2 ounces (1-1/2 cups)	3 ounces (3 cups)	5 ounces (1-1/4 quarts)
Salt	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Cinnamon	1/2 teaspoon	1 teaspoon	2 teaspoons
Sugar	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Lemon juice	3 tablespoons	1/3 cup	2/3 cup
SAUCE			
Cornstarch	1 ounce (1/4 cup)	2 ounces (1/2 cup)	4 ounces (1 cup)
Sugar	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Hot apple juice	1 quart	2 quarts	1 gallon

Pans: 10-1/2 by 16-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Melt butter or margarine, stir in flour, add milk and apple sauce. Cook over low heat, stirring constantly until thickened. Cool
2. Beat egg yolks, blend into apple sauce mixture.
3. Add bread crumbs, salt, cinnamon, sugar, and lemon juice.
4. Beat egg whites until stiff but not dry and fold into mixture.
5. Pour into greased baking pans and set in hot water.
6. Bake at 300° F. (slow) for 1 hour.

Sauce:

1. Mix cornstarch and sugar.
2. Add to apple juice and cook, stirring constantly until it thickens.

Note: Apple souffle is excellent served warm with ice cream instead of sauce.

BAKED APPLE PUDDING

Portion, 3 ounces

Dessert

Ingredients	25 portions	50 portions	100 portions
Sugar	1 pound 6 ounces (2-3/4 cups)	3 pounds (1-1/2 quarts)	5 pounds 8 ounces (2-3/4 quarts)
Sifted all-purpose flour	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Baking powder	2 tablespoons	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Salt	2-1/2 teaspoons	5 teaspoons	3 tablespoons
Eggs, beaten	3	6	12
Butter or margarine, melted	3 tablespoons	4 ounces (1/2 cup)	8 ounces (1 cup)
Diced peeled apples	4 pounds (3 quarts)	8 pounds (1-1/2 gallons)	16 pounds (3 gallons)

Pans: 8 by 12 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Sift together dry ingredients.
2. Blend in the eggs and butter or margarine.
3. Add apples and mix well.
4. Place in greased pans.
5. Bake at 375° F. (moderate) for about 40 minutes or until apples are tender.

Note: Cinnamon may be added with dry ingredients:
 1 teaspoon for 25 portions
 2 teaspoons for 50 portions
 4 teaspoons for 100 portions

Bureau of Human Nutrition and Home Economics, Food Service I

BAKED PEACH DUMPLINGS

Portion, 1 dumpling (4-1/2 ounces)

Dessert

Ingredients	25 portions	50 portions	100 portions
PASTRY			
Sifted all-purpose flour	2 pounds (2 quarts)	4 pounds (1 gallon)	8 pounds (2 gallons)
Salt	4 teaspoons	1 ounce (2 tablespoons)	2-1/2 ounces (5 tablespoons)
Vegetable shortening or lard	1 pound (2 cups)	2 pounds (1 quart)	4 pounds (2 quarts)
Egg yolks	4	8	16
Water	3/4 cup	1-1/2 cups	3 cups
Lemon juice	1/4 cup	1/2 cup	1 cup
FILLING			
Sugar	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Cinnamon	2 teaspoons	4 teaspoons	3 tablespoons
Canned peach halves, drained	25	50	100
SIRUP			
Sugar	1 pound 10 ounces (3-1/4 cups)	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)
Water	2-2/3 cups	1-1/4 quarts	2-1/2 quarts

Pans: 12 by 18 inches. 2 for 25 portions, 4 for 50 portions, 8 for 100 portions.

Pastry:

1. Sift flour and salt. Cut in shortening or lard. Add blended egg yolks, water, and lemon juice.
2. Round pastry into a ball. Roll out dough to 1/8-inch thickness, cut into 6-inch squares (2-1/2 ounces of dough) for each dumpling.

Filling:

1. Mix the sugar and cinnamon. Roll peach halves in this mixture.
2. Place a peach half, hollow side down, in center of each pastry square. Bring opposite points over peach, overlapping points. Moisten to seal well.
3. Place on greased baking sheets allowing space between dumplings.

Sirup:

1. Heat the sugar and water. Pour over dumplings.
2. Bake at 425° F. (hot) about 40 minutes.

Note: Dumplings may be prepared the day before and refrigerated. Before baking pour the hot sirup over them.

SPICE CAKE Portion, 2-1/2- by 2-3/4-inch piece (2-1/2 ounces)

Dessert

Ingredients	25 portions	50 portions	100 portions
Butter or margarine	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Sugar	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)
Eggs, separated	6	12	24
Mashed potatoes	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Sifted all-purpose flour	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)
Baking powder	1 tablespoon	2 tablespoons	1/4 cup
Cinnamon	2 teaspoons	4 teaspoons	3 tablespoons
Nutmeg	2 teaspoons	4 teaspoons	3 tablespoons
Cloves	2 teaspoons	4 teaspoons	3 tablespoons
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Milk	7/8 cup	1-3/4 cups	3-1/2 cups

Pans: 10-1/2 by 16-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Cream butter or margarine, add sugar gradually, and cream until fluffy.
2. Add egg yolks and beat at second mixer speed about 2 minutes.
3. Add potatoes and continue beating until smooth.
4. Sift together flour, baking powder, spices, and salt. Add alternately with the milk to the potato mixture. Beat until blended.
5. Fold in the beaten egg whites.
6. Turn into greased pans.
7. Bake at 350° F. (moderate) for 40 minutes.

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